

Food Service sample



Why should I buy this module?

- Provide the best hospitality for your guests, by equipping your Center staff.
- Save time by utilizing ready to use materials. Why re-invent the wheel?
- Utilize best practices from the conference and retreat center field.
- Gain insight from other centers.

There are 20 parts in this training. Below is one sample from the module.

Part 1 – Introductions and Welcome

Objectives. By the end of this part, food service staff will be:

- More connected with others in the room
- More comfortable sharing thoughts and ideas.

Time length. 10 minutes

Materials needed

- PowerPoint (optional)



Purpose

The purpose of this activity is for learners to share their backgrounds about food service. This accomplishes two things: 1) continues to build teamwork in the kitchen and 2) shares expertise. You might hear the comment, “I never knew that about you. It’d be great to have you use your skills/experiences some time to.....”

Activity

- Welcome everyone to the course.
- Give an overview about the course, why the Center is doing it and what you hope the participants and the Center will gain with the course.
- Each individual briefly shares their background and experiences in food service.
- Etc.



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